CULINARY FOOD SCIENCE
(AGLS)

The Culinary Food Science degree program is a food science-based degree in which students develop basic culinary skills along with knowledge of the accompanying sciences. As a graduate, you'll combine food product development skills and entrepreneurial talents with scientific and technological knowledge.

The department also offers a culinary food science minor (http://catalog.iastate.edu/collegeofagricultureandlifesciences/foodscienceandhumannutrition/#undergraduateminortext).

Administered by the Department of Food Science and Human Nutrition

Total Degree Requirement: 120 cr.

Students must fulfill International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. These courses may also be used to fulfill other area requirements. Only 65 cr. from a two-year institution may apply to the degree which may include up to 16 technical cr.; 9 P-NP cr. of electives; 2.00 minimum GPA.

International Perspectives: 3 cr.
U.S. Diversity: 3 cr.
Communications and Library: 10 cr.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 150</td>
<td>Critical Thinking and Communication</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 250</td>
<td>Written, Oral, Visual, and Electronic Composition</td>
<td>3</td>
</tr>
<tr>
<td>LIB 160</td>
<td>Information Literacy</td>
<td>1</td>
</tr>
<tr>
<td>SP CM 212</td>
<td>Fundamentals of Public Speaking</td>
<td>3</td>
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</tbody>
</table>

Total Credits 10

Humanities and Social Sciences: 6-12 cr.
Select Humanities course from approved list 3
If H Sci student, select:
  Additional Humanities course 6
  Additional Humanities or Social Science course
ECON 101  Principles of Microeconomics 3

Ethics: 3 cr.
FS HN 342  World Food Issues: Past and Present 3

Mathematical Sciences: 6-8 cr.
Select at least 3 credits from: 3-4
  MATH 140  College Algebra
  MATH 143  Preparation for Calculus
  MATH 160  Survey of Calculus
  MATH 165  Calculus I
Select at least 3 credits from: 3-4
  STAT 101  Principles of Statistics

Physical Sciences: 9 cr.
CHEM 163  College Chemistry 4
  or CHEM 177  General Chemistry I
CHEM 163L  Laboratory in College Chemistry 1
  or CHEM 177L  Laboratory in General Chemistry I
CHEM 231  Elementary Organic Chemistry 3
CHEM 231L  Laboratory in Elementary Organic Chemistry 1

Total Credits 9

Biological Sciences: 10-11 cr.
BBMB 301  Survey of Biochemistry 3
BIOL 212  Principles of Biology II 3
BIOL 212L  Principles of Biology Laboratory II 1
MICRO 201  Introduction to Microbiology 2-3
  or MICRO 302  Biology of Microorganisms
MICRO 201L  Introductory Microbiology Laboratory 1
  or MICRO 302L  Microbiology Laboratory

Total Credits 10-11

Animal Science Coursework: 6 cr.
AN S 270  Foods of Animal Origin 2
AN S 270L  Foods of Animal Origin Laboratory 1
AN S 460  Science and Technology of Value Added Meat Products 3

Total Credits 6

Food Science and Human Nutrition: 42 cr.
FS HN 101  Food and the Consumer 3
FS HN 104  Introduction to Professional Skills in Culinary Science 1
FS HN 110  Professional and Educational Preparation 1
FS HN 167  Introduction to Human Nutrition 3
FS HN 203  Contemporary Issues in Food Science and Human Nutrition 1
FS HN 214  Scientific Study of Food 3
FS HN 215  Advanced Food Preparation Laboratory 2
FS HN 265  Nutrition for Active and Healthy Lifestyles 3
FS HN 305  Food Quality Management and Control 2
FS HN 311  Food Chemistry 3
FS HN 311L  Food Chemistry Laboratory 1
FS HN 314  Professional Development for Culinary Food Science and Food Science Majors 1
FS HN 403  Food Laws and Regulations 2

Total Credits 42
Culinary Food Science, B.S.

First Year

<table>
<thead>
<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
<th>Credits</th>
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<tbody>
<tr>
<td>FS HN 110</td>
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<td>FS HN 104</td>
<td>1</td>
</tr>
<tr>
<td>CHEM 163, or 177</td>
<td>4</td>
<td>FS HN 167</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 163L, or 177L</td>
<td>1</td>
<td>BIOL 212</td>
<td>3</td>
</tr>
<tr>
<td>FS HN 101, MATH 140, 143, 160, or 165</td>
<td>3-4</td>
<td>ECON 101</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 150</td>
<td>3</td>
<td>STAT 104, or 101</td>
<td>3-4</td>
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<tr>
<td>LIB 160</td>
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Second Year

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<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CHEM 231</td>
<td>3</td>
<td>FS HN 265</td>
<td>3</td>
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<tr>
<td>CHEM 231L</td>
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<td>BBMB 301</td>
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<tr>
<td>ENGL 250</td>
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<td>MICRO 201, or 302</td>
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Total Credits 13 14-15

Electives 0-16 cr. Select from any university coursework to earn at least 120 total credits.

Go to FS HN courses. (http://catalog.iastate.edu/azcourses/fs_hn/)

Culinary Food Science, B.S.

Third Year

<table>
<thead>
<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
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<tbody>
<tr>
<td>AN S 270</td>
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<td>FS HN 305</td>
<td>2</td>
</tr>
<tr>
<td>FS HN 101, MATH 140, 143, 160, or 165</td>
<td>3-4</td>
<td>ECON 101</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 150</td>
<td>3</td>
<td>STAT 104, or 101</td>
<td>3-4</td>
</tr>
<tr>
<td>LIB 160</td>
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Total Credits 15 14-15

Fourth Year

<table>
<thead>
<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FS HN 406, or 491D</td>
<td>3</td>
<td>AN S 460</td>
<td>3</td>
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<tr>
<td>FS HN 491B, or 491D</td>
<td>2</td>
<td>FS HN 342</td>
<td>3</td>
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<tr>
<td>HSP M 383</td>
<td>2</td>
<td>FS HN 407</td>
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<tr>
<td>HSP M 487</td>
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<td>FS HN 412</td>
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<tr>
<td>Elective, or 3 Humanities</td>
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<td>U.S. Diversity course</td>
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Total Credits 16 15
* Choose elective courses to total equal to or greater than 120 credits.

**Notes:** Planned course offerings may change and students need to check the online Schedule of Classes each term to confirm course offerings: https://classes.iastate.edu (https://classes.iastate.edu/).

This sequence is only an example. The number of credits taken each semester should be based on the individual student’s situation.

Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point consideration.